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SEC. 6. All milk produced for the purpose of sale shall be strained and cooled as soon as it is drawn from the cow.

SEC. 7. Milk kept for sale in any store, booth, or stand shall at all times register on test a temperature not higher than 50° F., and shall be stored in a covered cooler, box, or refrigerator.

SEC. 8. All cans, bottles, or other vessels of any sort used in the sale or handling of milk shall be cleaned or sterilized before they are used again for the same purpose.

SEC. 9. No person shall use a milk vessel as a container for any other substance than milk.

SEC. 10. Every person engaged in the production, storage, transportation, sale, delivery, or distribution of milk, immediately on the occurrence of any case or cases of infectious disease, either in himself or in his family or amongst his employees or their immediate associates, or within the building or premises where milk is stored, sold, distributed, shall notify the Haverhill Board of Health.

SEC. 11. No person having an infectious disease, or having recently been in contact with a person having an infectious disease, shall milk or handle cows, measures, or other vessels used for milk intended for sale, or in any way take part or assist in handling milk intended for sale, until all danger of communicating such disease to other persons shall have passed.

SEC. 12. No vessels which have been handled by persons suffering from such an infectious disease shall be used to hold or convey milk until they have been thoroughly sterilized.

SEC. 13. No bottle, can, or receptacle used for the reception or storage of milk shall be removed from a private house, apartment, or tenement wherein a person has an infectious disease except with the consent of the board of health.

SEC. 14. No person, by himself or by his servant or agent, or as the servant or agent of any other person, firm, or corporation, shall bring into the city of Haverhill for the purposes of sale, exchange, or delivery, or sell, exchange, or deliver any milk, skimmed milk, or cream which contains more than 100,000 bacteria per cubic centimeter.

SEC. 15. Milch cows from which milk is produced to be sold in this city shall be kept free from filth and in a cleanly condition.

SEC. 16. No person, firm, or corporation shall sell, or offer, expose, or keep for sale in any shop, store, or other place where goods or merchandise are sold, milk or cream unless the same is sold or offered, exposed, or kept for sale in tightly closed or capped bottles or receptacles which have been approved by the board of health, its agent, or inspector of milk. Nothing contained herein shall prevent the sale of milk or cream from cans, crocks, coolers, or other receptacles in restaurants or hotels when the milk or cream is to be consumed in the restaurant or hotel by guest or patrons ordering the same.

Ice Cream—Manufacture, Care, and Sale. (Reg. Bd. of H., Dec. 14, 1912.)

SECTION 1. No ice cream shall be manufactured or stored in any portion of a building which is used for stabling of horses or other animals, or in any room which is used in whole or in part for domestic or sleeping purposes, unless the manufacturing and storage room for ice cream is separated from other parts of the building to the satisfaction of the board of health.

SEC. 2. All rooms in which ice cream is manufactured or stored shall be provided with tight walls and floors, window and door screens, and shall be kept constantly clean. The walls and floors of said rooms shall be of such construction as to permit rapid and thorough cleansing. The room or rooms aforesaid shall be equipped with appliances for washing or sterilizing all utensils employed in the mixing, freezing, storage, sale, or distribution of ice cream, and all such utensils after use shall be thoroughly washed with boiling water or sterilized by steam. Vessels used in the

manufacture and sale of ice cream shall not be employed for other substance than ice cream.

SEC. 3. All establishments in which ice cream is manufactured shall be equipped with facilities for the proper cleansing of the hands of the operatives and all persons immediately before engaging in the mixing of the ingredients entering into the composition of ice cream, or its subsequent freezing and handling, shall thoroughly wash his or her hands and keep them cleanly during such manufacture and handling. All persons shall be dressed in clean outer garments while engaged in the manufacture and handling of ice cream.

SEC. 4. No urinal, water-closet, or privy shall be located in the rooms mentioned in the preceding section, or so situated as to pollute the atmosphere of said rooms.

SEC. 5. All vehicles used in conveyance of ice cream for sale or distribution shall be kept in a cleanly condition.

SEC. 6. Ice cream kept for sale in any shop, restaurant, or other establishment shall be stored in a covered box or refrigerator. Such box or refrigerator shall be properly drained and cared for, and shall be kept tightly closed, except during such intervals as are necessary for the introduction or removal of ice cream or ice, and they shall be kept only in such locations and under such conditions as shall be approved by the board of health, or its inspector of meats and provisions.

SEC. 7. Every person engaged in the manufacture, storage, transportation, sale, or distribution of ice cream, immediately on the occurrence of any case or cases of infectious or communicable disease, either in himself or in his family or amongst his employees, or within the building or premises where ice cream is manufactured, stored, sold, or distributed, shall notify the board of health and at the same time shall suspend the sale and distribution of ice cream until authorized to resume the same by the board of health. No vessels that have been handled by persons suffering from such disease shall be used to hold or convey ice cream until they have been thoroughly sterilized.

SEC. 8. All cream, milk, or skimmed milk employed in the manufacture of ice cream shall before use be kept at a temperature not higher than 50° F.

SEC. 9. No person, by himself, or by his servant or agent, or as the servant or agent of any other person, firm, or corporation; shall, in the city of Haverhill, sell, exchange, or deliver any ice cream which contains more than 500,000 bacteria per cubic centimeter.

SEC. 10. No old or melted ice cream, or ice cream returned to a manufacturer from whatever cause, shall again be used in the preparation of ice cream.

HOLLAND, MICH.

Milk and Milk Products—Production, Care, and Sale. (Ord. No. 279, Feb. 21, 1912.)

SECTION 1. That no person, persons, partnership or corporation shall engage in the sale, delivery or distribution of milk, cream, buttermilk, skimmed milk or sour milk in the city of Holland, without first having obtained a license so to do from the city clerk of said city; and no person shall bring or send milk, cream, buttermilk, or sour milk for sale in said city except through a licensed dealer as hereinafter provided.

SEC. 2. The word "person" shall, for the purpose of this ordinance, hereinafter be construed to include individual, copartnership, firm, and corporation.

SEC. 3. Every person desiring to engage in the sale, delivery, or distribution of milk, cream, buttermilk, skimmed milk, or sour milk in the city of Holland, before doing so, shall make application to the city clerk of the said city of Holland for a license for that purpose, which application shall be in writing, upon the form prescribed by the board of health of said city, and shall be approved by the health officer or the milk and food inspector of said city.